

Vins Pepe Raventós,
Xarel·lo de la Vinya del Noguer Alt 2021
Penedès, Catalunya, Spain

V I N S
pepe raventós



Grape Varieties	100% Xarel·lo
Winemaker	Pepe Raventós
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.5g/L
Acidity	6.2g/L
Wine pH	3.19
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Sustainable, Vegetarian, Vegan

PRODUCER

'This is the project of my dreams' says Pepe Raventós of his eponymous garage wines. 'They are the kind of wines that talk straight to your soul'. Separate to the family business, Pepe experiments with micro-vinifications from four plots on the Raventós estate. Each vineyard is under 2 hectares in size and planted with old, indigenous varieties, Xarel·lo, Malvasía de Sitges and Bastard Negre. His aim is to produce authentic wines, with a singular purity, using ancestral farming practices and traditional winemaking techniques. The objective is to harvest and vinify each vineyard separately with a minimal intervention approach to express each site in the most unmediated way possible. The four vineyards are Vinya de la Plana, Vinya del Noguer Alt, Terrasses del Serral and Clos del Serral.

VINEYARDS

The grapes for this wine are sourced from the Vinya del Noguer site, located just above the Mas del Serral. This 2.10 hectares plot was planted with Xarel·lo in 1970. The gobelet trained vines grow on very poor clay and limestone soils resulting in low yields and concentrated flavours. This vineyard is farmed biodynamically using Pepe's own preparations and compost from the family farm. Cover crops and horses are employed where possible to reduce the impact on the soil.

VINTAGE

The 2021 vintage was extremely dry from the beginning, The harvest started with a drier than usual autumn and mild weather. The high rainfall of the previous year and the snowfall in the first half of January allowed the soil to store good water reserves. Overall, the winter and spring were dry but cold. Pruning was carried out in February to delay sprouting and prevent early spring frosts. The drought and heatwaves in July and August have lowered the total production. Despite this, vines showed good vegetative development and the grapes ripened in a balanced manner, without water stress or fungal disease risks. Throughout the agricultural year, there was a lower rainfall of 326 mm than the past 20 years average (517.8 mm). The Xarel·lo grapes were harvested on 14th September.

VINIFICATION

The grapes were attentively selected in the vineyard and hand-picked into small 15-kilogram boxes and transported to the winery. Whole bunch grapes were gently pressed, and the must was fermented using indigenous yeast in a 1,600-litre French oak foudre at temperatures between 18 and 20 °C. The fermentations lasted 19 days. The wine was then aged for 9 months on its lees, for added texture, before bottling without sulphur addition, fining or filtration on 6th July 2022. This was followed by a further 9 months in bottle before release.

TASTING NOTES

This is a round, saline and fresh still wine. The variety gives it plenty of character and a wide range of aromatic nuances from aniseed, Mediterranean herbs, and a touch of smokiness. The palate is structured with good tension and a flinty finish.